

Alfredo Lasagna

2 eggs

1.5 container (15 oz) ricotta cheese (can substitute 1 cup of ricotta cheese for cottage)

1/2 grated parmesan cheese

1/4 cup chopped parsley

4 cups diced ham (can substitute entire or half amount for cooked and diced chicken)

1/4 tsp garlic powder

1 jar Alfredo sauce

16 oz mozzarella cheese, shredded (can substitute 1 cup of mozzarella for Swiss cheese)

Oven ready lasagna noodles

- ✚ Heat oven to 350F
- ✚ In a medium bowl mix eggs, ricotta and parmesan cheeses, and parsley
- ✚ In another bowl, mix your meat, garlic powder and Alfredo sauce. Rinse the jar with a little bit of water/ milk and add to this bowl
- ✚ In a 9x13 baking dish, spread about 1/2 cup of meat mixture, top it with uncooked noodles (almost 4 strips per layer; feel free to break them to make sure entire surface gets covered), 1/3 of the cheese mixture and 1/3 of mozzarella cheese. Repeat the other 2 layers starting with the noodles... noodles, cheese mixture, Alfredo sauce and mozzarella
- ✚ Spray the foil with some Pam, tightly cover the pan with it and bake it for 1 hour or until very hot and bubbly. Let covered lasagna stand for 15 minutes before serving

